

Matcha Chiffon Cake



Recipe from "il libro del cavolo" - Sigrid Verbert - Cibeles Edition

 **For a mold with hole of 22 cm Ø and h 9 cm**

Ingredients

135 g of flour | 130 g of sugar | 5 eggs | 100 ml water | 60 ml vegetable oil | 5 g tea matcha powder | 1/2 teaspoon | baking powder | 1/2 teaspoon of salt

To garnish

250 ml fresh cream | 1/2 teaspoon of matcha powder | 2 tablespoons of icing sugar

Method

Sift the flour into a bowl with the tea and yeast, add sugar, salt and mix. Beat the egg yolks with water and oil then add the flour mixture. In another bowl, whip the egg whites then add the mixture with the egg yolks and flour and mix gently with a spatula from the bottom up. Pour the mixture into a buttered mold and bake. Cook in preheated oven at 150° C for 60 minutes then take the cake from the oven and invert on a grill without removing the mold until it has completely cooled, then remove the mold. Whip fresh cream, add the sifted sugar and tea, stir to mix well then cover the cake with the matcha cream. Sprinkle the surface with icing sugar and/or matcha tea and refrigerate at least 30 minutes before serving.